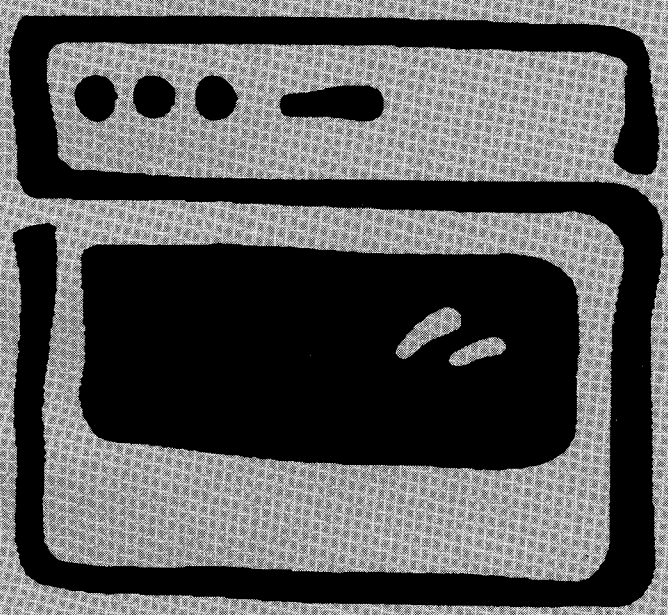
*Built-in Oven*

# Operation and Installation Instruction



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Electrolux

GB

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## Installation instructions


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# Important hints on safety

**Prior to first use of the appliance do make yourself familiar with the instruction manual. Pay special attention to the hints on safety marked with a ⚠. This will prevent from damages to persons as well as to the appliance itself.**

Do carefully keep the manual at a safe place and, if need be, pass it on to your successor user.

The appliance is only to be used for its purpose in the household. This appliance is according to international security instructions and quality norms.

The safety measures existing as a matter of self-understanding would, however, not cover all of possible risks of accidents.

## Electrical safety

**The connection to the power supply must exclusively be carried out by expert electricians. Moreover, electrical safety has to be ensured by expert installation in standard built-in cabinets.**

Damaged appliances must not be used. Fuselage to be cut off or unscrewed in case of trouble or failure.

For safety reasons repairing, in particular at live parts of the appliance, has to be carried out by expert electricians or trained service technicians only, as potential danger will result for the user. If a fault occurs, please contact our after–sales–service.

## Children safety

Always keep small children away. Make sure that playing children do not operate the appliance.

## Use and operation

Prior to first use the oven must be heated up once. Take care for a sufficient space ventilation.

In case of careless handling there is **danger of burning** oneself at the heating elements in the oven.

The oven bottom must not be covered with alu-foil. The heat will accumulate and may cause damage to the material.

When taking out the hot items do absolutely make use of pot or thermo-gloves.

The opened oven door must not be burdened too heavily, do not sit or step on it.

When connecting additional electrical appliances to sockets close to the oven make sure the connecting wires do not come into contact with the hot appliance and do not get jammed with the hot oven door.

Besides the accessories supplied with the unit do exclusively make use of suitable and temperature–resistant baking tins and roasting dishes. Do please follow the manufacturers' instructions.

After use make sure that the appliance is switched off. All of the rotary knobs have to be reset into the OFF-position.

## Cleaning

No heating element must be switched on during the cleaning procedure. Make sure that the oven has cooled down in a way that one may get in touch with interior parts without any danger.

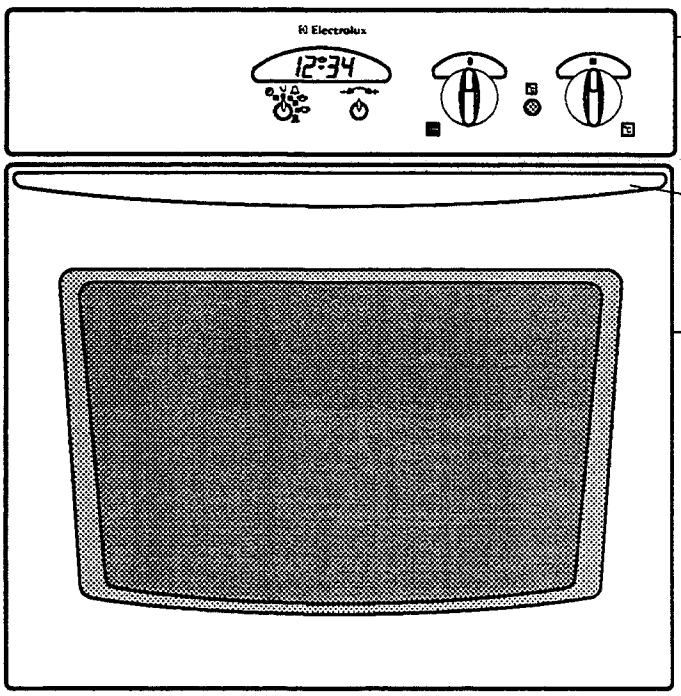
Always keep the oven clean. When heating up fat splashes and spots will cause inconvenient odours.

The oven door must firmly close. Ensure clean sealing surfaces at door and door frame.

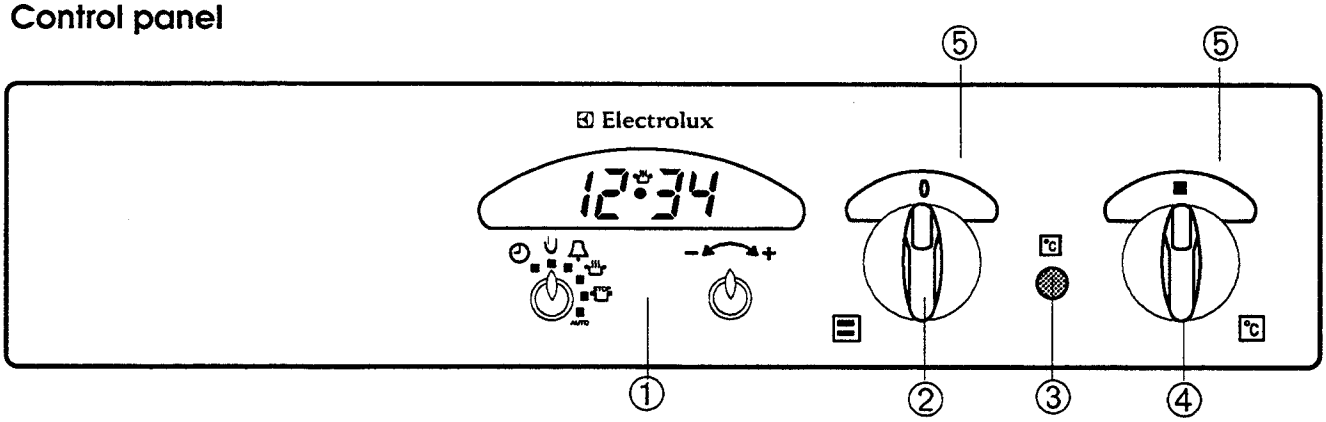
Steam and high–pressure cleaning units are not suitable for cleaning because of the requirements of electrical safety.

# The built-in electric oven

## Overall view


control panel with switches for function, temperature and electronic clock
oven-door handle
full glass oven door with inspection window

## Control panel

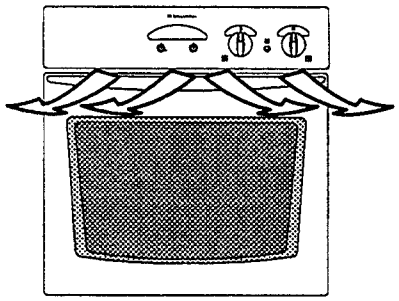



① Electronic clock
② Oven function switch
③ Temperature control lamp
④ Oven temperature selector
⑤ Illuminated scale discs

# Safety equipment

## Oven cooling fan

The appliance is fitted with a cooling fan that will automatically switch on in case of heat beeing developed and, if need be, continue to run after switch-off of the appliance.



# Prior to the first use

### Daytime setting

Prior to first use the actual daytime of the electronic clock has to be set.

*Without this, the oven cannot be used.*

- **Prior to mains connection turn the function selector to position** ✋

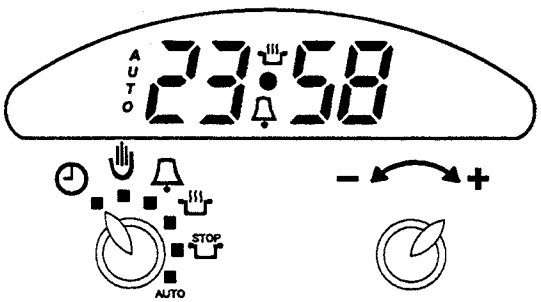
After connection in the display flashes 0.00 and AUTO.

- **Turn the function selector to position** ◴.
- **Immediately** (within a sequence of 8 sec) **turn the time setting knob to the right to + and hold it, since the actual daytime is visible in the display.**

The time display covers the range from 1 minute to 24.00 hours.

- **Turn the function knob back to position** ✋ .

All other informations for using the electronic clock you will find on pg. 14.




**Function selector** **Time setting knob**

## First cleaning

In order to remove possible production remnants, clean the appliance once prior to first use.

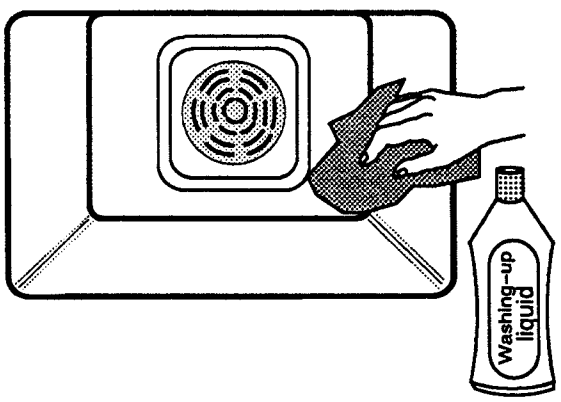
Remove any possibly existing labels and protective foils from the appliance.

Clean control panel and oven door with hot water and a washing-up liquid and dry.

Remove the accessories from the oven and wash them.

The clean-enammelled cavity has to be washedo with warm water and a washing-up liquid. Then dry it.

The oven lighting may be switched on for this purpose.

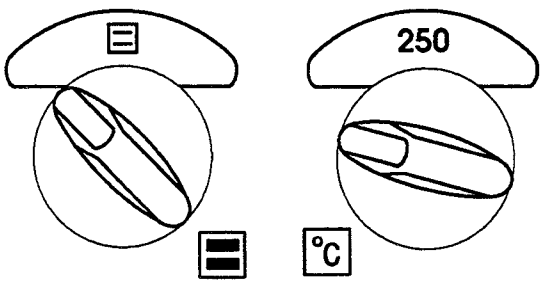



## First heating up

⚠ Prior to first use the oven must be heated up once. Take care for a sufficient space ventilation.

Set function switch to top / bottom heat and temperature selector knob to 250 °C.

Holding this setting, operate the empty and closed oven for 60 minutes.

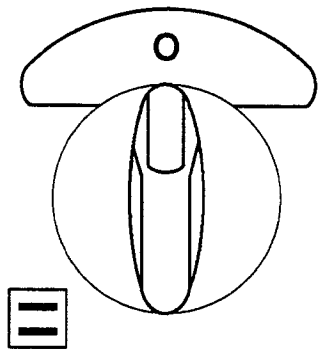


# Oven switches

## Oven function switch

The function switch can be turned to the left and to the right to the desired position.

The oven illumination ist switched on with position and at a time with all oven functions.

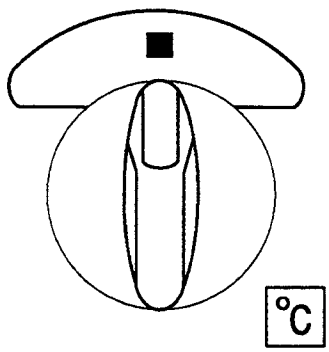



- Oven illumination
- Hot-air
- Pizza function
- Turbo grill
- Infrared grill
- Infrared large surface grill
- Top heat
- Bottom heat
- Top and bottom heat

## Oven temperature selector

The temperature selector knob is switched on by turning to the right from 50 to 275 °C. Do not turn it beyond the maximum setting. For switch–off turn left to 0–setting.

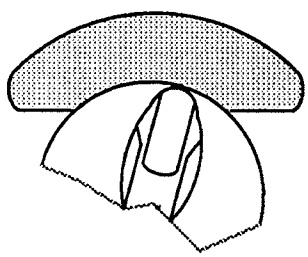
The oven will be heated up after setting of function switch and temperature selector.




## Indicators

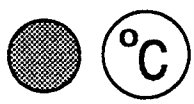
### The function control

The scale discs light on, when the function switch is set on a function. The scale discs go out, when the function switch is in the OFF-position.



### The temperature control lamp

shines when the oven heating is on. It goes out, when the set temperature has been reached, and lights up again during reheating phase.



# The oven cavity

**A** Oven runners, removable

**B** Separation panel, rear element and fan behind

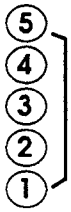
**C** Infrared grill

**D** Top heat element

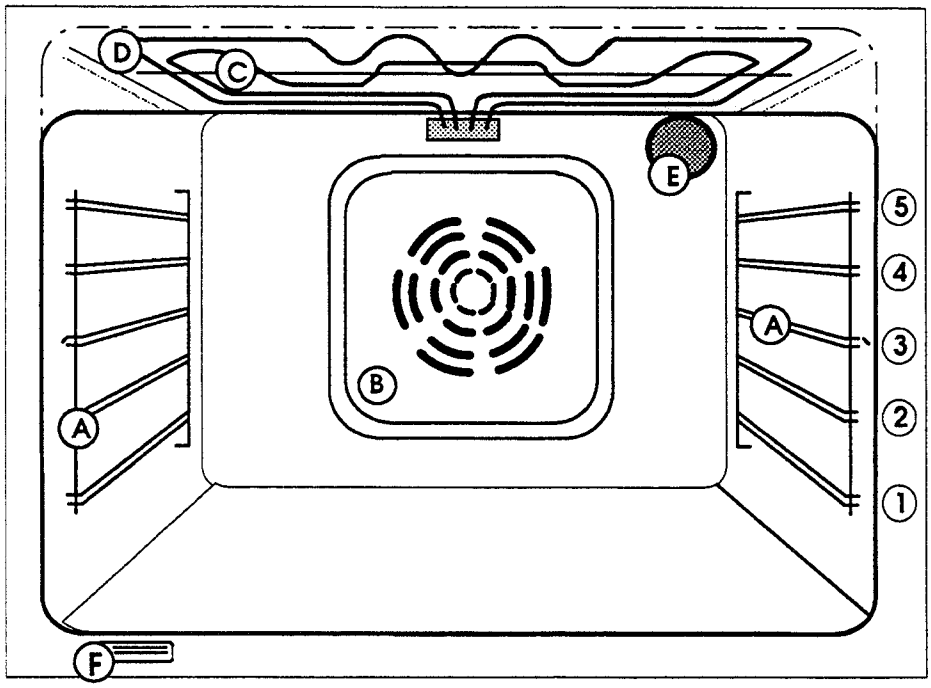
**C+D** Large surface grill

**E** oven illumination

**F** type plate




**Runner level**

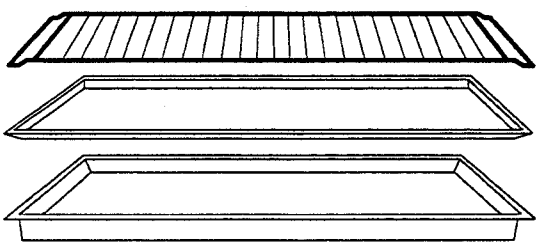


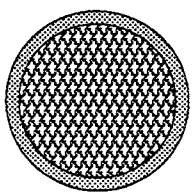

## Oven accessories

⚠ Besides the accessories supplied with the unit do exclusively make use of suitable and temperature–resistant baking tins and roasting dishes. Do please follow the manufacturers' instructions.

The oven has the following accessories:
1 drip pan
1 baking sheets
1 wire shelve
1 grease filter for rear element

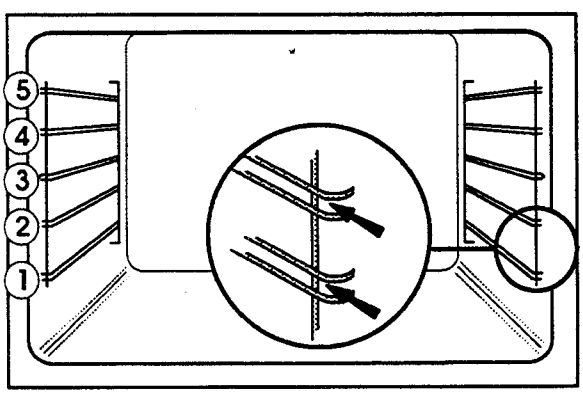
Further baking sheets and wire shelves can be ordered with our Central Spareparts Service.





## Oven runners

The oven has 4 runners. In the charts and illustrations of these instructions they are numbered from **1 = bottom** to **4 = top**. Please insert baking sheets, wire shelf or grill pan **between the double bars**: this will hold them in a secure position when inserting them and taking them out.

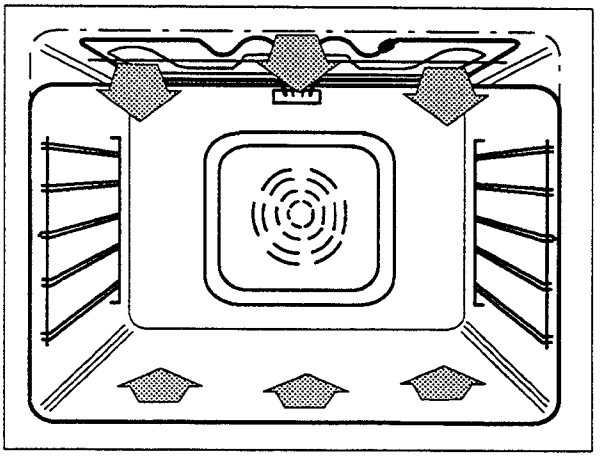


# Application of the oven functions

## Top- and bottom heat

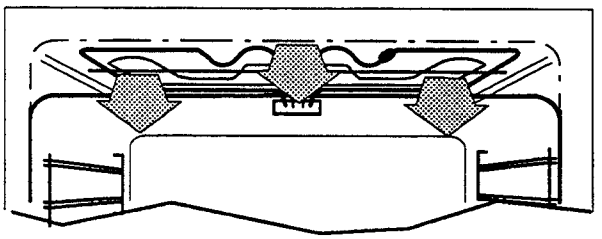
Heating elementes installed under the oven bottom and at the oven ceiling respectiveley give off radiant heat to the food. Any temperature between 50 and 275 °C can be set.

Baking and roasting using top and bottom heat is only possible at one level.



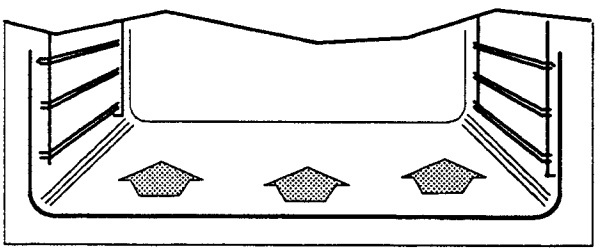
## Top heat

The radiant heat from the element at the oven ceiling is used for follow-up baking, overbaking and gratinating. 180 °C can be reached at maximum.



## Bottom heat

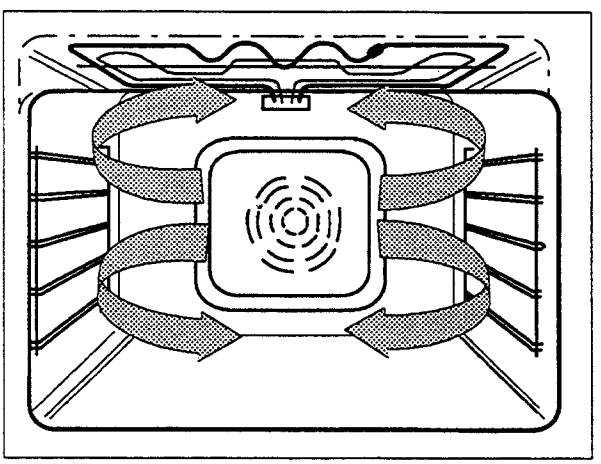
The heating element under the oven bottom gives off radiant heat to the items to be cooked. The function can be set for follow-up baking and incrustation on the sheet. 180 °C can be reached at maximum.



## Hot air

The oven is heated by circulating hot air. The fan at the oven back wall intensively moves the hot air of the rear element in the oven and thus ensures even cooking. Any temperature between 50 and 275 oC can be selected.

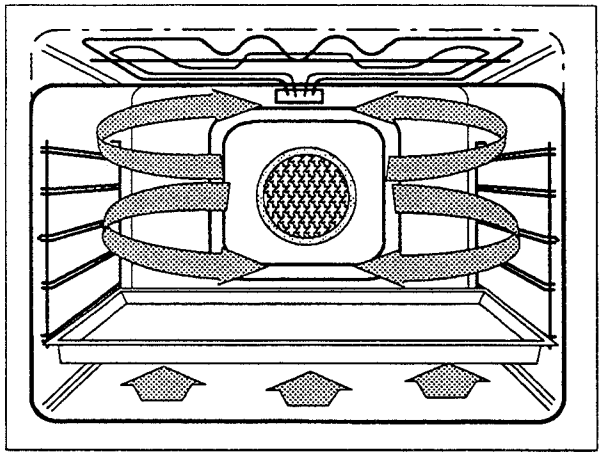
Depending on the food you can use up to 3 runner levels.



## Pizza setting

The application of the pizza setting function is advantageous when baking pizzas, fruit or curd pies on the sheet or quiches, etc. This setting combines hot-air function and bottom heat.

In runner level 1 radiant heat results in strong crust formation and avoids a thorought wetting of the dough. Roasting or baking at equal temperature may take place in two upper runner levels, however, without the effect of radiant heat.



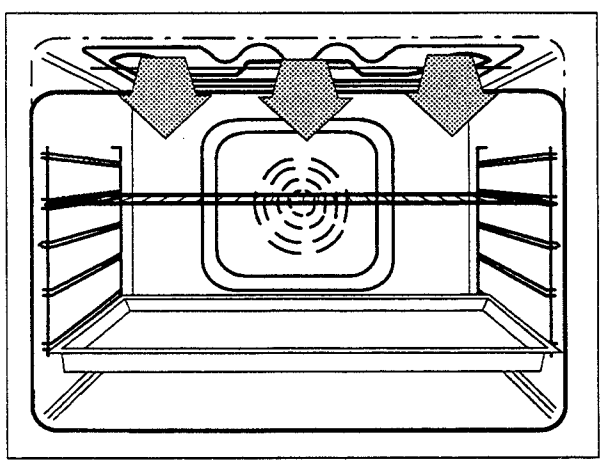
## Grilling

During grill operation the oven always has to be closed. When grilling, do not leave the appliance unsupervised.

Set the function switch to the selected grilling function. Which grilling function is to select depends on the amount and the height of the grill food.

The temperature can be adapted to the particular food, as the oven thermostat holds the temperature within the set range also during grill operations.

For special advices of function selection, temperature setting and runner level please see the grilling charts.

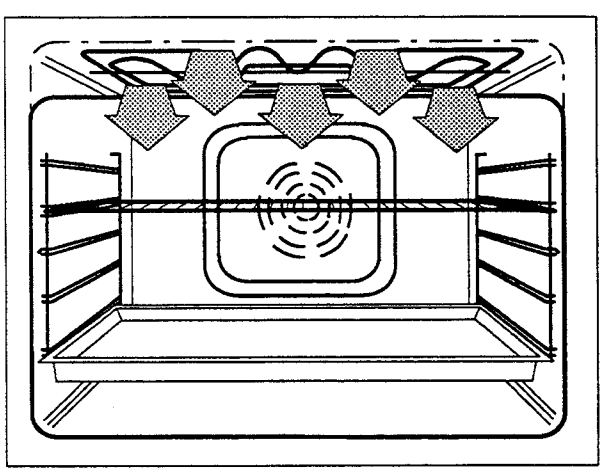


## Infrared grill

For small amounts of flat meat as well as for chicken halves, placed in the middle part of the wire shelf. Temperature from 210 to 275 °C.

## Large surface grill

For flat items to be grilled, half chickens, etc. on the fully charged wire shelf. This function combines the infrared grill with top heat.
Temperature from 210 to 275 °C.



**Both surface–grill functions** are suitable for flat meat such as steaks, chops, sausages, fish, etc.

Do not insert flat grill food too close beneath the heating element. Drip pan has to be inserted in runner level **1.**

As the radiation heat can brown only the surface of the grill food, same has to be turned over after some time.

The large–surface grill functions can, moreover be used:

- for the overbaking of toast,
- for the overflaming of marzipane or icecream
- for the crustation of soufflés.

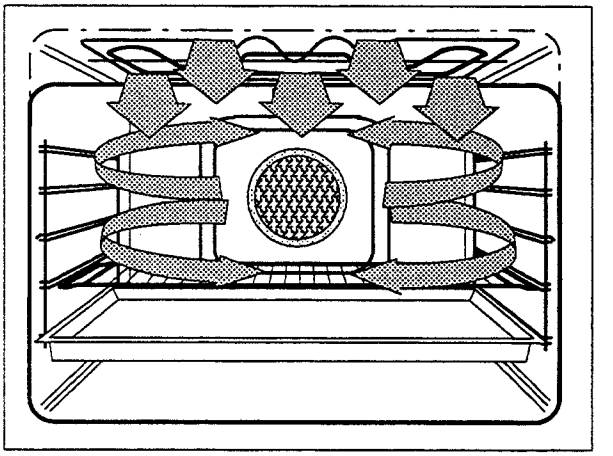
The grill food has to be inserted on the wire shelf, depending on height, into runner **4** or **5**. The distance toward the grill heating element can be varied by inserting the wire shelf with its convexity either turned upward or downward.

## Turbo grill

For high roasts such as pork loin, leg or poultry it is advisable to select the function turbo grill with temperature settings of about 150 to 200 °C.

The infra–red grill operates along with the fan. In this way, not only the surface of the grill food is browned and grilled, but the grill heat is led intensively to all sides of the grill food.

Insert the drip pan into runner level **1** and the wire shelf with the grilling food into the runner above.



# Remarks for baking and roasting

## Roasting with hot-air and top-/bottom heat

The length of roasting time depends on the kind of meat, weight and height of the roast. Basically you rekkon per cm height of meat:

- beef, game 14 – 17 minutes
- pork, veal 14 – 17 minutes
- fillet, roastbeef 10 – 12 minutes.

The higher the roast is, the lower the temperature needs to be.
The doneness can be checked by pressing the meat down with a spoon. If the roast does not give way, it is done.

After switch–off leave the roast for another 10 minutes in the oven so that no juice will be running out, when you cut the roast.

### Roasting on the wire shelf

Place roast on wire shelf with its serving side turned upward. Insert baking sheet **into** runner 1 and the wire shelf directly above it **onto** the runner.

### Roasting in the pan

Put lean meat, game or meat loaf directly into the drip pan or in a vessel onto the wire shelf. Put short–roasts on a sheet into the oven.

In case there is need for a roasting time of more than an hour, put the ingredients for the gravy into the pan only half an hour before the end of cooking time, have them browned and fill in a little hot water.

## Using runner levels on baking and roasting

Depending on the food with the hot-air function you can use up to 3 runner levels. We recommend:

- 1 baking sheet: runner **2** or **3**
- 2 baking sheets: runners **2+4**
- 3 baking sheets: runners **1**, **3** and **5**
- 1–2 high moulds side by side:
  wire shelve in runner **1** or **2**
- flat mould: baking sheet in runner **2 or 3**
- 2flat moulds: wire shelve and/or baking sheets in runners **2** and **4** respectively.

Baking and roasting using top and bottom heat is only possible at one level.

- flat cakes and biscuits on the baking sheet – in runner **1, 2** or **3**
- high cakes, ring or square moulds – wire shelve in runner **2** or **3.**

## Bake– and roastware

Use only the accessories supplied with the unit or dark enamelled baking moulds. do exclusively make use of suitable and temperature–resistant baking tins and roasting dishes.

At baking or roasting with hot-air or pizza function you can use dark and bright baking moulds, baking pottery, heat–resistant moulds and pots. Do exclusively make use of suitable and temperature–resistant baking tins and roasting dishes. Bright sheets and molds do, however, extend the baking and roasting times. Please observe manufacturer's instructions.

At function top-/bottom heat do not use bright and gleaming sheets or moulds.

In the according runner level baking moulds and roasting dishes are put onto the wire shelf. Special hints are given in the baking an roasting charts.

## Temperature selection

The hot air function is faster than ordinary functions in supplying the food with heat. Therefore, set the temperature by about 25 °C lower than recommended in reciepes for top and bottom heat.

Hint: The household appliance dealer is offering baking / roasting thermometers for the indication of the state of cooking.

## Grease filter

Grease filter to be hooked in with all roasting procedures with hotair and when turbogrilling; filter to be removed when baking as the baking time would otherwise be extended.

## Preheating

As the set temperature is reached within a very short time, preheating of the oven before inserting the food is not necessary for most of the baking and roasting operations.

We recommend preheating with:

- meat dishes and short–roasts, such as fillet, roastbeef, schnitzl or cutlet. The meat pores are quicker closed and the item to be roasted remains juicy.

- fancy biscuits that tend to spread easily,
- rolls, quiches, Swiss rolls.

For this purpose and before insertion of the items the oven is heated up until the temperature signal lamp goes out.

## Baking with hot air and top-/ bottom heat

### Introduction for using the baking chart

The chart on baking operations contains in most cases temperature ranges, e.g. 160–175 oC. Select the lower temperature for the moment. In case of too high temperatures a cake overcrusts too fast, it will collapse or will not rise properly, because only an insufficient amount of water is extracted.

If the baking operation takes too long or if the cake does not brown enough as expected, you may select a higher setting.

The even browning of the cake can be improved by reducing the baking temperature (by about 10 °C). Then prolonging of the baking time is necessary.

You might also have to change the baking time even if you exactly followed the instructions given in the recipe, as the size of eggs, the binding quality of the flour and the material of which the mould is made can vary.

# Oven lighting - bulb exchange

⚠ Before opening the oven lamp the oven has to be isolated from the mains. Fuselage to be switched off or removed.

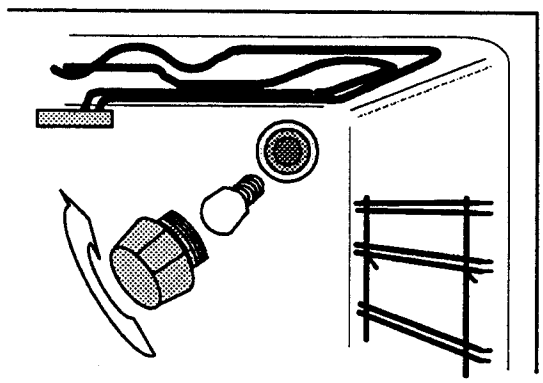
You may replace defect light bulbs yourself.

For the replacement you need bulbs that are heat–resistant up to 300 °C, 25 W / 220-230 V – E 14.

You can buy these bulbs in electronic specialist shops or at the spare parts service.

**Round oven lamp on the oven rear:**

Unscrew the round protective cover glass, replace the oven lamp and rescrew the protective cover glass.

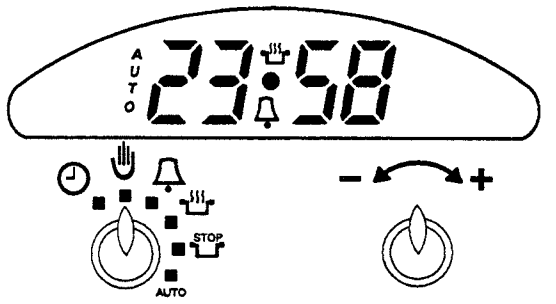


# Electronic clock

When the oven has been connected to the mains and after failure of electricity, in the time display of the electronic clock flashes **00.00** and **AUTO.** The present daytime has to be set (please see pg. 6).

*Without this, the oven cannot be used.*

The clock is manipulated by the
- **function selector** and the
- **time setting knob.**

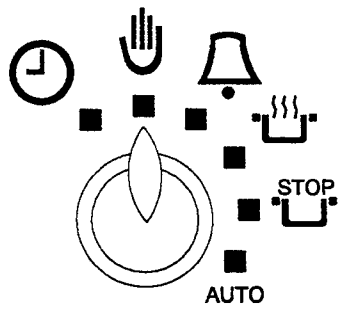



**Function selector** **Time setting knob**

## Function setting

Turn the function setting knob of the clock to the left or to the right to the desired positions:

- **Daytime**
- **Manual position**
- **Minute minder**
- **Switch–off automatism - cooking time**
- **Switch–on/off automatism - cooking time and end of cooking time**




**Function selector**

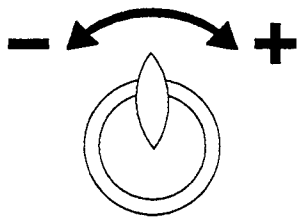
After time setting turn the function selector back to position ✋ or in case of automatical functions to position **AUTO**, so you can be sure that unintentional changing will not happen.

## Time setting

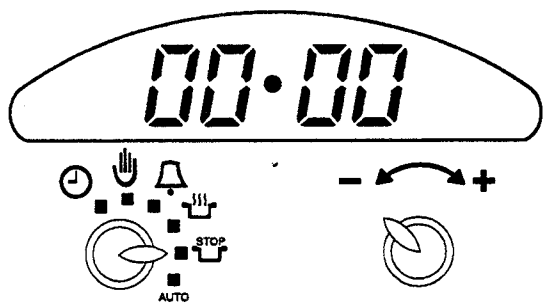
Forward: turn the knob to position **+**. Time setting forward is shown in the display, as long as you are holding the knob in this position.

Backward: turn the knob to position **−**. You may reduce or correct time settings.

After 8 seconds the time setting will be fixed in the electronic clock, time remaines and -in case of automatic functions- the oven starts.



**Time setting knob**




## Cancel and correction

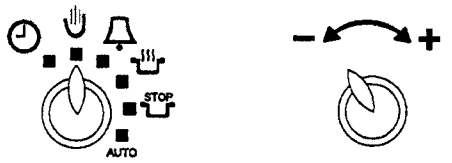
If you want to cancel settings: turn the selector to the desired function, then turn the time setting knob to the left to position **−** until the display shows 0:00.

Corrections: turn the selector to the desired function and turn the time setting knob forwards or backwards, since the required time is visible in the display.

## Audible signal tone

The audible signal tone comes on after expiration of time settings. Switch off signal tones by turning the function selector to an other position or to position ✋.

You may change the sound of the audible signal (low or loud) by turning the selector on position ✋ and after approx. 8 seconds turning the time setting knob to position − for one or two times.

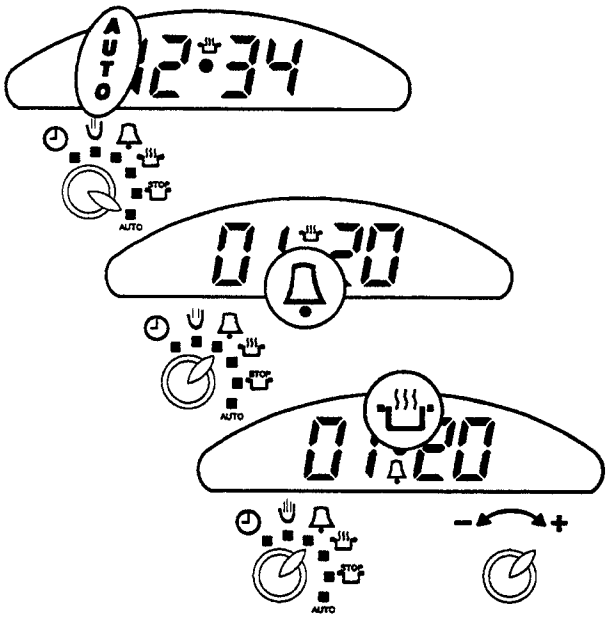



## Visible signals in the display

**AUTO** glowes after setting of automatic programs and flashes after connection to the mains and after expiration of automatic time settings.

🔔 glowes after setting of times with the minute minder.

♨ glowes always - exceptional cases:
- after expiration of automatic programs
- switch-on/off program: before starting of duration of cooking




## Minute minder

*The minute minder has no switching function. It may be used for any sequence of time in a kitchen.*

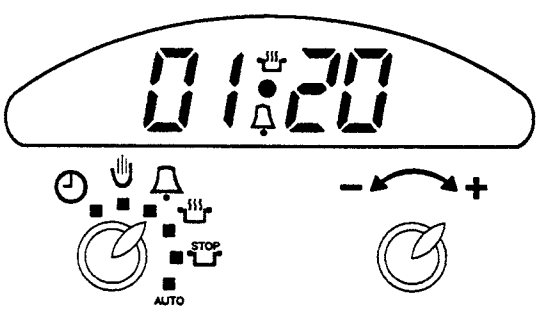
- **Turn the function selector to position** 🔔. The display shows 0.00.
- **Turn the time setting knob to + or** (if need be) **−, until the required period to be timed is shown in the display (e.g. 1 hour, 20 min).**

The setting range covers 23 hours / 59 minutes. When turning over the max. setting, an audible signal gives you a hint of failure.

The bell symbol glows in the display and you may check the remaining time in one minute intervals.

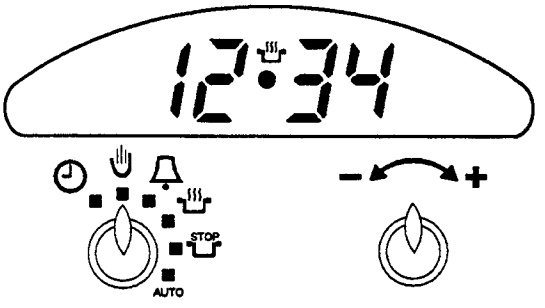
Corrections: turn the time setting knob forward or backward, since the time correction is visible in the display. If you want to cancel minute minder settings, turn the setting knob to the left until the display shows 0:00.

To check the time of the day, return the selector knob to symbol ✋.




After expiration of the minute minder time setting the bell symbol in the display goes out and an audible signal comes on.

- **Turn the function selector to position** ✋, the audible signal tone disappears.



## Switch–off automatism

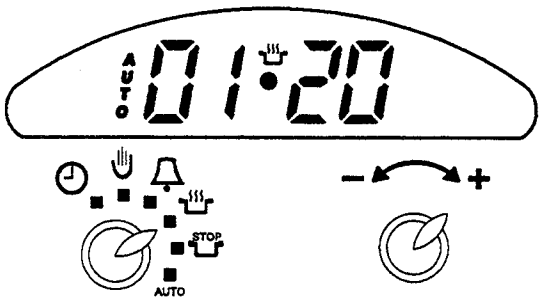
*= terminates the cooking duration set by automatic switch–off of the oven*

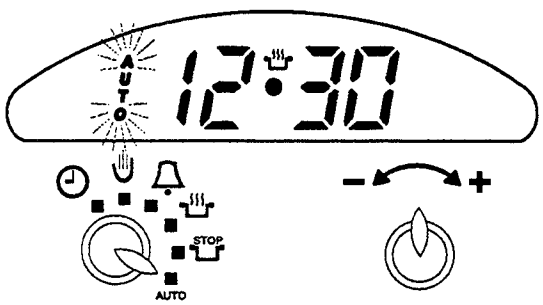
- Items to be cooked to be put into the oven.
- Set oven function and temperature as desired.
- **Turn the function selector to position .** The display shows 0.00 and symbol
- **and set the desired duration of cooking by turning the time setting knob to + or - (if need be), until the required time is shown in the display.**

The setting range covers 10 hours.

- **Then turn the selector to position AUTO, for saving the time setting against unintentional changing.**

During the sequence of the duration of cooking symbol and **AUTO** are glowing. You may check in the display the remaining duration of cooking, when the selector is on symbol , or the end of duration, when the selector is on symbol .

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You must not turn the selector to symbol , because that will cancel your settings. The present daytime is shown some seconds after turning to position AUTO

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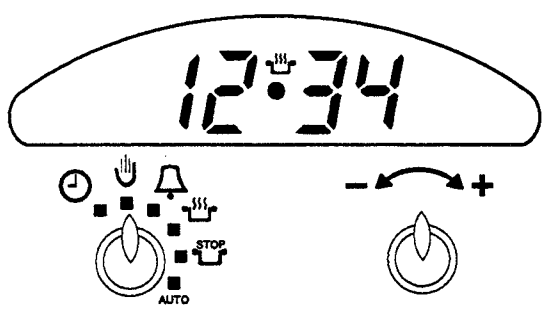
After expiration of the duration of cooking the oven is automatically switched off. An audible signal resounds, goes out and **AUTO** flashes.

- **Turn the function selector to position ,** the audible signal tone and the flashing symbol AUTO go out and appears again in the display.

The oven is now ready again for manual cooking operation or for new automatic setting.

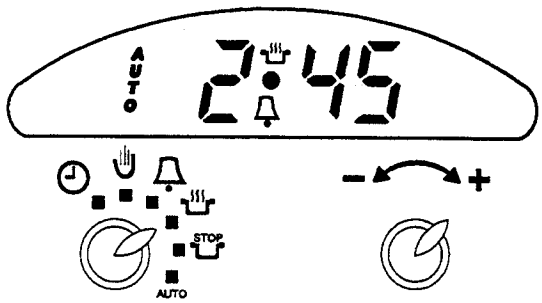


## Switch–on /-off automatism STOP

*= switches on the oven functions at a later time and automatically ends them after required duration of cooking*

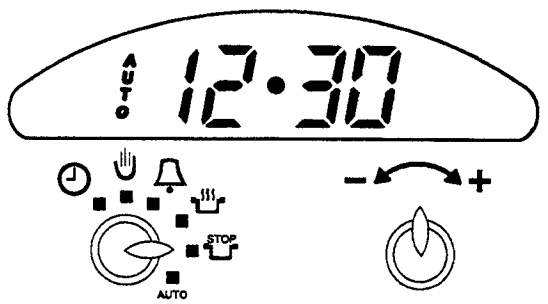
- Items to be cooked to be put into the oven.
- Set oven function and temperature as desired.
- **Turn the function selector to position** 🔥. The display shows 0.00 and symbol 🔥
- **and set the desired duration of cooking by turning the time setting knob to + or -** (if need be) **until the required duration of cooking is shown in the display.**

  The setting range covers 10 hours.

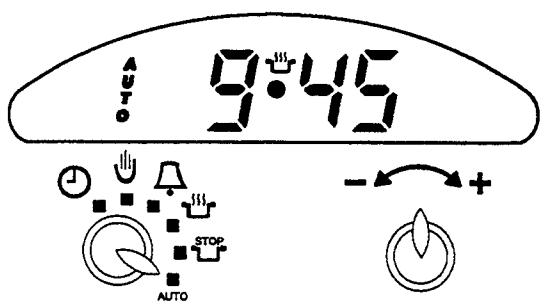



- **Then turn the function setting knob to position** STOP. The display shows the actual time included the duration of cooking.
- **Set the desired switch-off time** *(the expected meal–ready–time)* **by turning the time setting knob to + or -** (if need be), **until the switch-off time is shown in the display.**

  This time cannot be set beyond the range of 24 hours.




- **Then turn the selector to position AUTO, for saving the time setting against unintentional changing.**




The oven heating and the function are switched off after the setting procedure, symbol 🔥 goes out and AUTO is on from the start to the end of the duration of cooking.

The start of the duration of cooking results from switch-off time minus duration of cooking. The oven function is switched on at that time, symbol ✋ lights up again.

You may check in the display the remaining duration of cooking, when the selector is on symbol 🔥, or the end of duration, when the selector is on symbol STOP.

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⚠ You must not turn the selector to symbol ✋, because that will cancel your settings. The present daytime is shown some seconds after turning to position AUTO.

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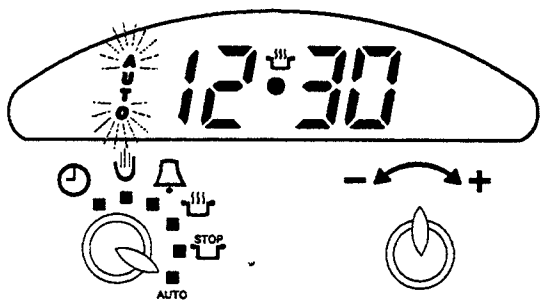
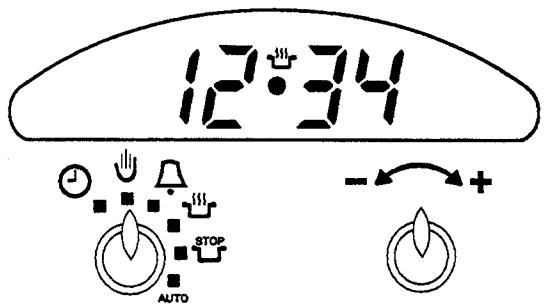



After expiration of the duration of cooking the oven is automatically switched off. An audible signal resounds, 🔥 goes out and **AUTO** flashes.

- **Turn the function selector to position** ✋, the audible signal tone and flashing symbol AUTO go out and 🔥 appears again in the display.




The oven is now ready again for manual cooking operation or for new automatic setting.

# Roasting

| | Hot-air | | | |
|---|---|---|---|---|
| **Kind of roast** | **Temperature °C** | **wire shelve level** | **drip pan level** | **roasting time minutes** |
| **Roasts** | | | | |
| 1 kg pork, per cm of height, well done | 160 | 2 | 1 | 14 – 17 |
| smoked pork loin per cm of height, well done | 180 | 2 | 1 | 10 – 12 |
| Mince meat | 170 | 2 | 1 | 60 |
| Beaf, per cm of height, well done | 160 | 2 | 1 | 18 |
| Sirloin, per cm of height | 200 | 2 | 1 | 6 - 8 rare<br>8 - 10 medium |
| Roastbeef, per cm of height | 200 | 2 | 1 | 8 – 10 rare<br>10 - 12 medium |
| Roast veal, per cm of height, well done | 180 | 2 | 1 | 14 – 17 |
| 1 kg Turkey roll, per cm of height | 160 | 2 | 1 | 11 – 13 |
| Roast lamb (abbr. 1,8 kg) | 180 | 2 | 1 | 90 |
| Chicken | 160 | 2 | 1 | 55 – 60 |
| Duck (2 – 2,5 kg) | 160 | 2 | 1 | 90 – 120 |
| Goose (ca. 4,5 kg) | 160 | 2 | 1 | 150 – 180 |
| **Short roasts** | **on baking sheet or drip pan in 1 abbr. 2 levels** | | | |
| Sausages | *230 | 3 | — | 12 – 13 |
| | *230 | 4 + 2 | — | 12 – 13 |
| Schnitzel/Chops, coated | *240 | 3 | — | 13 – 15 |
| | *240 | 4 + 2 | — | 13 – 15 |
| Meat balls | *220 | 3 | — | 15 – 20 |
| | *220 | 4 + 2 | — | 15 – 20 |
| Liver | *250 | 3 | — | 6 - 7 |
| | *250 | 4 + 2 | — | 6 - 7 |
| **Fish** | **on baking sheet or drip pan in 1 level** | | | |
| Trouts à 200 – 250 g | 200 | 3 | — | 20 |
| 4 Trout fillets (à 200 g) | 180 | 3 | — | 22 |
| Fish fillets, coated (ca. 1 kg) | 200 | 3 | — | 30 |
| Roasting times are approximated times. * = Preheating since the temperature indicator lamp goes out | | | | |

# Drying up

| **Hot-air function** | **Temperature °C** | **level from bottom / sheets** for 1 | for 2 | for 3 | **approximated time / = hours** |
|---|---|---|---|---|---|
| Apples | 75 | — | — | 5. 3. 1 | 6 h 10 min. |
| Mushrooms | 50 | — | — | 5. 3. 1 | 6 – 8 |

# Baking

| Kind of pastry | Hot-air | | | | baking time minutes | Top- and bottom heat | |
|---|---|---|---|---|---|---|---|
| | temperature °C | using levels 1 level | 2 levels | 3 levels | | temperature °C | using level |
| **Batter in tins or on sheet** | | | | | | | |
| High ring cake | 160 | 1 | — | — | 70–75 | **175** | **2** |
| Frankfurt ring, meddle high | **150** | **2** | — | — | 45-55 | 170 | 1 |
| Plain cake, loaf tin | 150-160 | 3 | — | — | 70-85 | **160-170** | **3** |
| Fruit cake, on sheet | 160 | 3 | — | — | 15-20 | ✳**180** | **3** |
| Apple cake, round tin | 160 | 2 | — | — | 40-45 | ✳**175** | **2** |
| Batter with fruit coating | 160 | 3 | — | — | 30-35 | ✳180 | 3 |
| Blitzkuchen | 160-170 | 3 | — | — | 20-30 | 180-190 | 3 |
| Honey cake, on sheet | 150 | 3 | — | — | 20-30 | ✳170 | 3 |
| **Short pastry in tins** | | | | | | | |
| Plain tart base, tin | 160 | 3 | — | — | 15-20 | — | — |
| Tart with curd (750 g curd) tin 26cm ∅ | — | — | — | — | 65–75 +10 min. after switch-off | **170** | **1** |
| Tart with fruit, on the sheet | 170 | 2 | — | — | 45–60 | 180 | 1 |
| cake with curd, on the sheet | — | — | — | — | 45–55 | 175 | 2 |
| formed cake, on the sheet | 170 | 2 | — | — | 45–55 | **180** | **2** |
| **Puff pastry** | | | | | | | |
| Fench apple tart | ✳170 | 3 | — | — | 40-45 | ✳**190** | **2** |
| **Sponge mixture** | | | | | | | |
| Sponge cake (DIN) | ✳160 | 3 | — | — | 35-40 | ✳**170** | **2** |
| Fruit flan | ✳160 | 3 | 4+2 | — | 25-35 | ✳**180** | **3** |
| Omelette surprise | ✳250 | 2 | — | — | 3-4 | — | — |
| Swiss roll | ✳180 | 3 | — | — | 15 | ✳**190** | **2** |
| **Yeast pastry** | | | | | | | |
| High ring cake | **160** | **2** | — | — | 45 – 55 | 170 | 1 |
| Medium high ring cake | 160 | 2 | — | — | 30-35 | **180** | **2** |
| Yeast pastry on sheets: | | | | | | | |
| with butter /sugar coating | 170-180 | 3 | 4+2 | — | 25-30 | **180-190** | **3** |
| with crumble topping | 170-180 | 3 | 4+2 | — | 40-50 | 180-190 | 3 |
| with almonds (DIN) | 170 | 3 | — | — | 15-20 | **200** | **3** |
| with curd coating | — | — | — | — | 45-50 | **180** | **3** |
| Fruit loaf (500 g flour) | ✳**150** | **2** | — | — | 65-70 | ✳175 | 2 |
| Yeast plaited loaf | 170-180 | 3 | — | — | 25-35 | ✳**200** | **2** |
| Pizza | ✳220 | 1 | — | — | 20-30 | ✳250 | 1 |
| **Small pastries** | | | | | | | |
| Meringues | ✳80–90 | 3 | 4+2 | — | 120 – 180 | 80 – 90 | 3 |
| Macaroons | **140** | 3 | 4+2 | — | 21-22 | ✳170 | 3 |
| Butter dough (DIN) | 140-160 | 3 | 4+2 | 5,3,1 | 15-35 | 160-170 | 3 |
| Short bread | — | — | — | — | 25-30 | 180 | 2 |
| Sponge mixture | **150** | **3** | 4+2 | — | 15-20 | ✳170 | 3 |

Approximated times may be changed - Recommended functions and temperatures are bold typed

✳ = Preheating of oven since temperature control lamp goes out.

| Kind of pastry | Hot-air | | | | baking time minutes | Top- and bottom heat | |
|---|---|---|---|---|---|---|---|
| | temperature °C | using levels 1 level | 2 levels | 3 levels | | temperature °C | using level |
| **Small pastry** | | | | | | | |
| Puff pastries | ✳180 | — | 4 + 2 | — | 20 | ✳**190** | **3** |
| Rolls with curd/caraway or poppy seed (aperitif pastries) | ✳190 | — | 4 + 2 | 5.3.1 | 12-14 | ✳210 | 3 |
| Yeast dough pastries | ✳170 | 3 | 4 + 2 | — | 15-20 | ✳**190** | **3** |
| - with apples | 160 | 3 | 4 + 2 | — | 20-25 | 180 | 3 |
| Sponge pastries | ✳160 | — | 4 + 2 | — | 13 | ✳180 | 3 |
| - with fruit | 160 | 3 | 4 + 2 | — | 20-30 | **180** | **3** |
| **Choux pastry** | | | | | | | |
| Cream puff | 190 | 3 | 4 + 2 | — | 30 – 40 | ✳**200** | **3** |
| **Strudel and quiches** | | | | | | | |
| Apfelstrudel | 160 | 2 | — | — | 55 | | |
| Swiss apple quiche | — | — | — | — | 35 | 230 | 2 |
| Quiche Lorraine | — | — | — | — | 35 | 230 | 1 |
| Cheese and onion tart | — | — | — | — | 40 | 230 | 1 |
| Tart with vegetables | — | — | — | — | 30-40 | 210-220 | 1 |
| **Bread and rolls** | | | | | | | |
| Rolls with raisins | ✳190 | 3 | 4 + 2 | — | 15 – 20 | ✳**210** | **3** |
| Breakfast rolls | ✳220–230 | 3 | 4 + 2 | — | 15-20 | ✳**240** | **3** |
| Wholemeal bread | ✳**190** | **2** | — | — | 45-50 | ✳210 | 2 |
| Ryemeal bread | ✳190 | 3 | — | — | 45-50 | ✳210 | 3 |
| White loaf in tin | ✳**175** | **2** | — | — | 40-45 | ✳190 | 1 |
| Flat loaf | — | — | — | — | 20-25 | ✳230 | 2 |
| Brioche in tin 22 cm Ø | ✳160 | 2 | — | — | 20-25 | ✳190 | 1 |
| small Brioches on sheet | ✳160 | — | 4 + 2 | — | 15-16 | — | — |
| **Puddings and gratins** | | | | | | | |
| Pasta au gratin | 200 | 2 | — | — | 40-45 | — | — |
| Potatoes au gratin | 200 | 2 | — | — | 60-65 | **200** | **2** |
| Cauliflower with sauce Hollandaise | 220 | 3 | — | — | 20 | — | — |
| Toast "Hawaii" | ✳250 | 3 | — | — | 5-8 | — | — |

Approximated times may be changed - Recommended functions and temperatures are bold typed

✳ = Preheating of oven since temperature control lamp goes out.

# Pizza stage

| Kind of dishes | Temperature °C | Time minutes | Level |
|---|---|---|---|
| **Batter in tins** | | | |
| High ring cake | 160 | 70 – 75 | 1 |
| **Short pastry** | | | |
| Tart with curd (750 g curd, in tin 26 cm Ø) | 150 | 60 – 65 + 10 Min. Nachwärme | 2 |
| Tart with fruit | 170 | 40 – 45 | 2 |
| cake with curd on baking sheet | 150 – 160 | 45 – 55 | 2 |
| cake with fruit on baking sheet<br>first: cake base<br>following: cake base with fruit | <br>160<br>160 | <br>15<br>30 | <br>2<br>2 |
| **Puff pastry** | | | |
| French apple tarte | 170 * | 40 – 45 | 2 |
| **Yeast dough** | | | |
| cake with curd on sheet | 150 – 160 | 35 – 45 | 2 |
| Pizza on sheet | 220 * | 15 – 20 | 1 |
| Pizza in tins | 220 * | 8 – 10 | 1 |
| **Small pastries** | | | |
| Nut cookies | 160 | 25 | 1 |
| **Bread** | | | |
| flat loaf | 200 * | 21 | 2 |
| **Pudding and gratins** | | | |
| Vegetables au gratin | 170 | 30 | 1 |
| Gratin with pasta and vegetables | 170 | 37 | 1 |
| Approximated times may be changed - * = preheating of oven since temperature control lamp goes out | | | |

# Infraread and large surface grilling

| **Kind of grilling food** for all dishes the oven has to be preheated for 3 minutes | **Function** | **Tempera-ture °C** | **Drip pan** in level | **Wire shelve** | **Minutes** side 1 | side 2 |
|---|---|---|---|---|---|---|
| 4 – 8 pork chops | | 275 | 1 | 4 | 15 | 10 |
| 2 – 4 pork chops | | 275 | 1 | 4 | 12 | 12 |
| pork medaillons | | 270 | 1 | 4 | 12 | 12 |
| fillet steak | | 250 | 1 | 5 | 5 | 4 |
| 4 fillet steaks | | 250 | 1 | 5 | 6 | 5 |
| 2 half chickens | | 250 | 1 | 4 | 16 | 16 |
| 4 hals chickens | | 250 | 1 | 4 | 25 | 18 |
| 1 – 4 chicken tights | | 250 | 1 | 4 | 15 | 15 |
| 4 – 6 chicken tights | | 250 | 1 | 4 | 20 | 15 |
| Grill sausages, up to 6 | | 250 | 1 | 5 | 6 | 4 |
| Grill sausages, up to 12 | | 250 | 1 | 5 | 6 | 4 |
| Frying sausages, up to 4 | | 250 | 1 | 5 | 10 | 9 |
| Frying sausages, up to 6 | | 250 | 1 | 5 | 10 | 9 |
| Toast without topping | | 250 | 1 | 5 | 1 – 2 | 1 – 2 |
| for all dishes insert drip pan in level 1 | | | | | | |

# Turbo-grilling

| **Kind of dishes** | **Temperature °C** | **Wire shelve** | **Minutes** | **turn over after ... minutes** |
|---|---|---|---|---|
| Chicken (900 – 1000 g) | 160 | 2 | 50 | 25 |
| drip pan in level 1 | | | | |
| Pork rolled meat (2 kg) | 160 | 2 | 90 – 95 | 45 |
| drip pan in level 1 | | | | |
| Pasta au gratin | 180 | 2 | 30 | — |
| Potatoes au gratin | 200 | 3 | 20 – 23 | — |
| Gnocchi au gratin | 180 | 3 | 20 – 23 | — |
| Cauliflower wirth sauce Hollandaise | 200 | 3 | 15 | — |

# Useful hints on practical and technical problems

| practical problem | possible cause | remedy |
|---|---|---|
| Items to be baked or roasted would not really rise | Wrong temperature setting | Check the temperature set with the indications of the chart |
| Items to be baked or roasted would not become brown | Too low a temperature | Increase the temperature setting, look into the state of cooking, possibly shorten the time |
| | Wrong material of tins/moulds | With top and bottom heat make use of dark oven tins only. |
| Items to be baked or roasted would not regularly brown | Irregular height | Reduce the temperature setting, possibly extend the time |
| Items to be baked or roasted become too dark | Too high a temperature | Check the temperature set with the indications of the chart, reduce the temperature setting, possibly extend the time |
| Items to be baked or roasted become too dry | Duration of baking too long because of too low a temperature | Check the temperature set with the indications of the chart, possibly increase the temperature setting and shorten the time |

| technical problem | possible cause | remedy |
|---|---|---|
| The built-under oven would not function | Trouble with the power supply | Check the fuselage |
| In spite of function switched-on and temperature set the oven would not get hot | AUTO symbol of the electronic clock is flashing after expiration of automatic program | Push the changeover button |
| | An automatic program with a later on start of cooking was set | Cancel automatic adjustments of the electric clock with the changeover button, possibly readjust |
| Oven lighting would not come on | The bulb is defective | Replace the bulb - see page .. |
| Running noises and air flow at the oven door after switching off all functions. | That's no trouble, just the cooking fan continues to run until the oven is fairly cooled down. | |

⚠ Damaged appliances must not be used. In case of trouble or failure do please cut off or unscrew the fuselage.

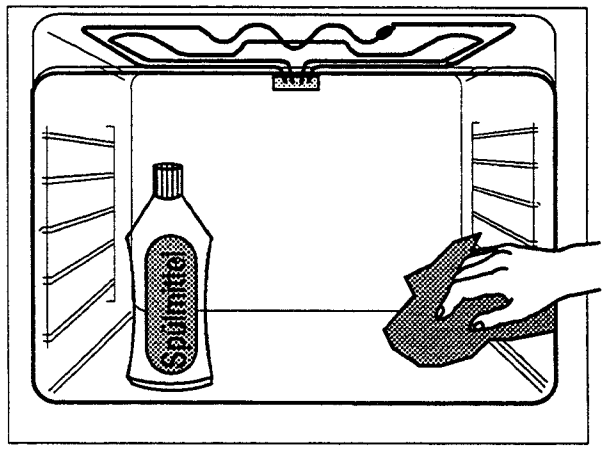
Do not do anything with the oven. Inappropriate work may lead to damages with persons and material.

Not being in a position to cure a trouble or failure with the help of the hints do please contact your after-sales-service or your fitter.

# Cleaning and care

⚠ No heating element must be switched on during the cleaning procedure. Make sure that the oven has cooled down in a way that one may get in touch with interior parts without any danger. Only the function switch may be switched on for oven lighting.

Steam and high–pressure cleaning units are not suitable for cleaning because of the requirements of electrical safety.

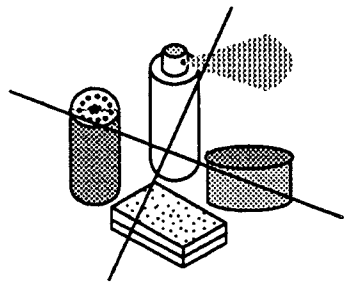



## Clean enamelled cavity

Carefully and regularly clean the appliance in lukewarm or cold state. Avoid repeated burning–on of soiling.

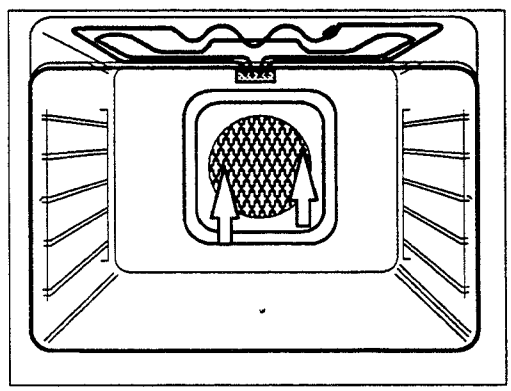
The oven inside is washed with a warm washing–up liquid and a sponge or cloth. Afterwards wipe out with clear water and dry.

Never use caustic, scouring and scratching cleaners, oven sprays, steel–wool. Same will destroy the catalytic cleaning aid resp. the clean enamelled bottom.



## Wire shelf and grill pan, baking sheets and cake moulds

Oven accessories and shelving parts to be cleaned with a warm washing-up liquid. These items are not suitable for cleaning in a dishwasher.



## Grease filter

Wash the stainless steel grease filter after every use with a soft brush in a hot washing-up liquid or quite simply in a dishwasher. Have tenacious soiling soak and react, for instance, in a hot scouring agent solution.

## Control panel and oven door

⚠ Do please pay attention to clean sealing surfaces at the door and in the door frame.

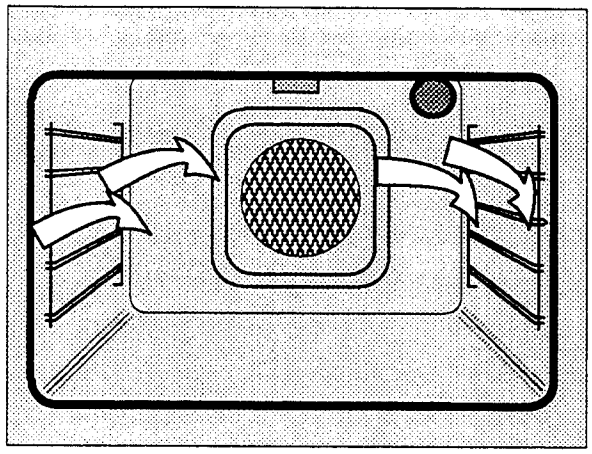
The control panel and the oven door have to be cleaned with warm washing–up liquid or glass cleansing agent and to be wiped dry. For cleaning the inside of the oven door use only washing–up water.

## Removal and Installation of the runners

For easier cleaning you may remove the entire shelving parts from the oven inside.

For this purpose grip the oven runners in the middle, draw off towards the oven center and remove from the oven, lift slightly, if need be.

Hang in again: Insert the clevis hook and firmly press down.

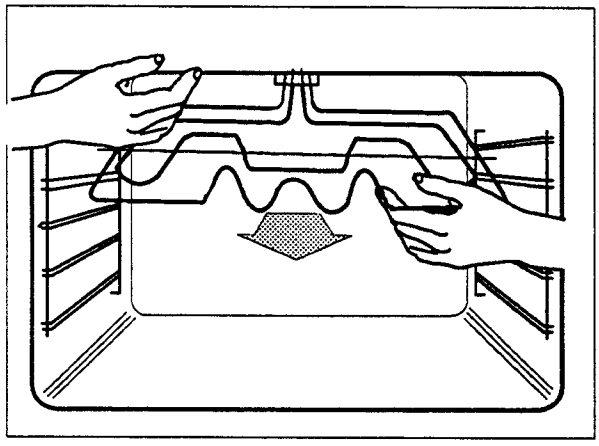


## Fold down top heat element

For easier cleaning the heating elements under the oven ceiling can be folded down at a slant.

Lay both your thumbs to the left and right on the outside oven frame, then grip with your fingers in the front bends of the heating elements and draw them off their fixture to the front. The heating elements can now be lowered at a slant and you can clean the oven ceiling.

After cleaning move the elements up again, draw in again with fingers and thumbs and catch into the fixture.



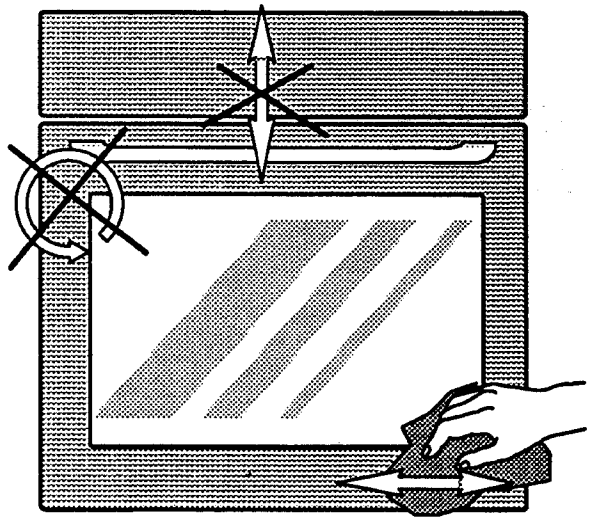
## Appliances with stainless steel surface

⚠ During the cleaning procedure make sure that the stainless steel surface finish (the fine horizontal lines) will not be processed against the structure.

For the stainless steel front side we recommend throughout and regular cleaning and care with suitable stainless steel cleaners and preservative agents.

Please observe manufacturer's instructions. Scratching and scouring agents are not suitable.

Before wiping put the cleaner on a wet cloth and afterwards wash off with water and dry with a clean cloth.



# Installation instructions

**The appliance must exclusively be connected to the mains by an expert electrician.**

With the installation and in case of a service failure the appliance has to be isolated from the mains. Fuselage to be switched off or removed.

The general rules for the operation of electric appliances, the provisions by the competent electricity supply board and the specifications of these instructions for installation have to be strictly adhered to.

## Unpacking

Please do check whether the appliance was delivered in perfect state. Appliances with obvious transport damages must not be connected to the mains.

## Disposal

All packaging parts are recyclable, wooden strips are non–treated, foils and hard foam parts marked. Packaging material and old appliances to be disposed orderly.

Do please adhere to the national and regional prescriptions (material separation, waste collection, residuary product yards).

### Installation in kitchen furniture

Electrical safety is to be ensured by professional installation.

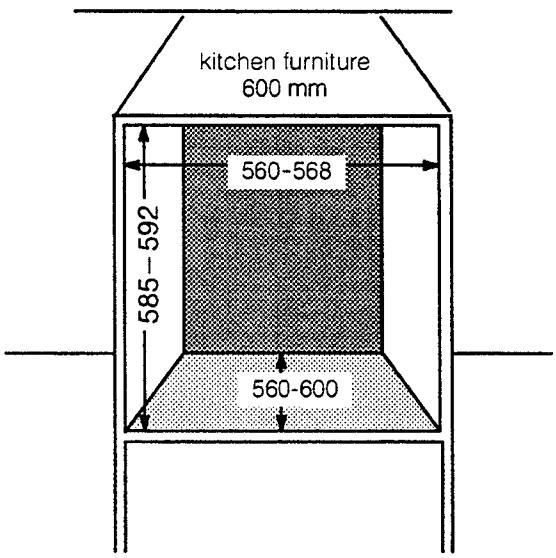
Protection against accidental contact according to the regulations set by VDE or other local authorities must be ensured by correct installation of the appliances. The same refers to the back of the appliance which, even in case of built–in solutions away from the wall, must not be freely accessible.

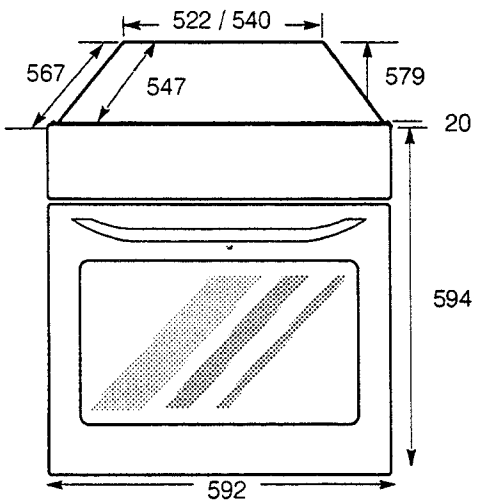
Built–in cupboards have to be located and fastened in a way that they are stable.

### Built–in dimensions

The opening in the cupboard must correspond to commercial dimensions. The hints required are given in the following dimension sketch.

Built–in cupboards have to be located and fastened in a way that they are stable.



With built–in furniture the plastic coating or the veneer respectively and the glue used must be temperature–resistant up to 95°C.

Unsuitable plastic coating and non–heat–resistant glues are the reason for possible deformation and loosening of the coating. When in doubt check with the manufacturer of the built–in furniture.

With regard to the protection against overheating of surrounding furniture surfaces this appliance corresponds to type Y. This appliance or the built–in cupboard for the appliance respectively may be located with the rear wall and one side wall to whatever high walls or furniture respectively and with the other side to another appliance or furniture of the same height as this appliance.

## Mains connection

Prior to connection it should be checked whether the voltage stated on the type plate – i.e. the nominal voltage of the appliance – is identical with the prevailing mains voltage. The type plate ist located on the lower oven frame at the left side and is visible after opening of the oven door.

**Oven with cord and plug:**
The oven is fitted with cord and plug, usable for the special connection system of Israel. Put the plug into a sokket which is installed by an expert and is fused on 16 Amp.

**Connection to the mains terminal:**
The mains connection must be carried out by an expert electrician. The VDE–regulations and the valid prescriptions by the local power supply boards have to be complied with.

According to existing mains voltage the appliances are to be connected in correspondence with the following diagram of connections.

The heating element voltage amounts to 230 V ~. The appliance will also perfectly perform with the former mains voltage of 220 V ~.

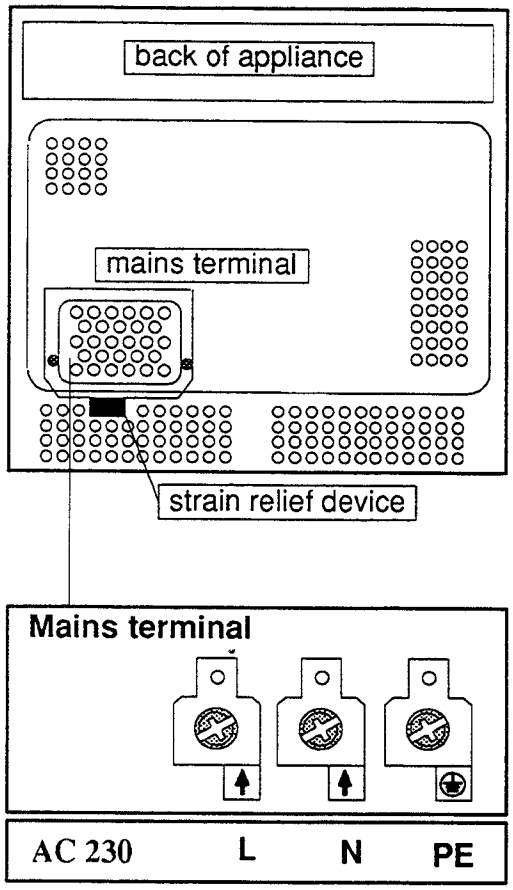
The mains connection must be carried out in a way that an all–pole isolating device is existing with a contact opening of at least 3 mm, e.g. LS–automatism, earth–leakage circuit–breaker or fuse.

A wire of type H05VV–F or of higher rating is to be used as supply cable.

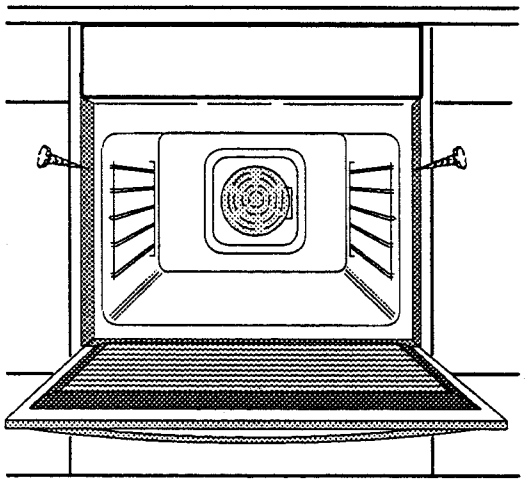
The mains terminal is located at the back of the appliance behind a covering slide.

The protective conductor is to be connected to terminal ⏚. The bridges of the terminal board are to be changed accordingly, if need be.

**The cable connections have to be established as prescribed and the terminal screws be <u>firmly</u> tightened.** Afterwards the supply cable has to be secured by strain relief device.



After completion of the mains connection the built–in or –under oven is located in the cupboard and aligned. The screws and plastic sleeves supplied in a bag are to be inserted at the right and left side of the oven frame and the appliance is to be screwed down in the cupboard.



⚠ Prior to first use remove any possibly existing labels and protective foils from the front of the appliance.

After connection to the power supply all heating elements are to be switched on shortly at maximum setting one after another, in order to check the operability.

# Technical data: :

**Outer dimensions**

Width ..... 592/540 mm
Height ..... 594/579 mm
Depth ..... 547/567 mm
Depth with open door ..... 1010 mm

**Oven cavity dimensions**

Width ..... 408 mm
Height ..... 310 mm
Depth ..... 407 mm
Volume ..... 51,5 l

**Total weight** net ..... 32,5 kg

**Connected load:**

Top heat ..... 1000 W
Bottom heat ..... 1000 W
Top and bottom heat ..... 2000 W
Rear element ..... 2400 W
Infra-red grill ..... 1900 W
Large surface grill ..... 2900 W
Turbo grill ..... 1900 W
Pizza function ..... 3400 W
Cooling fan ..... 30 W
Hot-air fan ..... 30 W
Cavity illumination ..... 2x25 W

**Voltage** ..... 230 V ~
**Total connected load max** ... 3.500 W

The oven is fitted with cord and plug, for the special connection system in Israel.

# Type plates

Note down here the data from the type plate of your appliance. Same is to be seen after opening of the oven door on the oven frame in the bottom at the left side

Make always reference to this info:
- when filing a service call
- when ordering spare parts or accessories
- with technical queries

| TYP | MODELL | Prod.-Nr. | Serien-Nr. |
|---|---|---|---|
| BEE1 002 | EOB 943 IL W | 948 900 296 | |

Electrolux TOTAL max. 3,5 kW - AC 230 V 50 Hz
Made in Germany 230 VOLT ~

| TYP | MODELL | Prod.-Nr. | Serien-Nr. |
|---|---|---|---|
| BEE1 002 | EOB 943 IL K | 948 900 297 | |

Electrolux TOTAL max. 3,5 kW - AC 230 V 50 Hz
Made in Germany 230 VOLT ~

| TYP | MODELL | Prod.-Nr. | Serien-Nr. |
|---|---|---|---|
| BEE1 002 | EOB 943 IL X | 948 900 298 | |

Electrolux TOTAL max. 3,5 kW - AC 230 V 50 Hz
Made in Germany 230 VOLT ~

**INFORMATION OF ENERGY CONSUMPTION**

**Electrolux**
**Juno-Küchentechnik** **Model :**
**D-35745 Herborn/Germany** **EOB 943 IL**

| ELECTRIC OVEN (STATIC HEATING) | |
|---|---|
| Usable volume of the oven | 51,5 l |
| Electricity consumption | |
| Heating up to 200 °C | 0,40 kWh |
| Maintaining temperature at 200 °C for one hour | 0,51 kWh |
| Total | 0,91 kWh |

| ELECTRIC OVEN (HOT-AIR HEATING) | |
|---|---|
| Usable volume of the oven | 51,5 l |
| Electricity consumption | |
| Heating up to 175 °C | 0,23 kWh |
| Maintaining temperature at 175 °C for one hour | 0,44 kWh |
| Total | 0,67 kWh |

319 3815 00

IL

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